Cookies
and
Cocktails
Inspire your own holiday cookie party!
Boecher Harrison Wahlbrink Whittington Wilkolaski

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Francine Boecher, Deb Harrison, Melanie Wahlbrink,
Ellen Whittington, Sherrie Wilkolaski

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Cookies and Cocktails

by Francine Boecher, Deb Harrison, Melanie Wahlbrink, Ellen Whittington and Sherrie Wilkolaski

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For the boys...

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Introduction

Baking Up Holiday Memories

The tradition of leaving Christmas cookies for Santa Claus is believed to have been started during the Great Depression.[1] Children that were on the naughty list were encouraged to leave a sweet treat for jolly old St. Nick in a final attempt to avoid finding a lump of coal in their stockings on Christmas morning.[2] Perhaps folks were just being polite to leave the gentleman some cookies. After all, a night spent traveling around the world in a sleigh is bound to make anyone hungry.

The Christmas cookie truly is a holiday icon, but who has the time to bake them? It is unheard of to just serve ONE type of cookie or dessert, you need a variety. Kris Kringles, Mexican Wedding Cakes, Snowflakes, Peanut Butter Hershey Kisses® cookies, Fruit Cake, the list is endless. Between shopping, wrapping presents, dressing the Christmas tree, going to parties, secret Santa's, Caroling and sending out Christmas cards, baking cookies always seems to gets pushed down on the holiday "to do" list.

Not this year!!! A *Cookies and Cocktails*™ cookie exchange is the answer to an effortless holiday season. Ladies, if you haven't already hosted your own Cookie Party, this is the year for you. Holiday baking doesn't have to be a chore. Have FUN doing it! Since 1996, my friends and I have been throwing an annual cookie party to exchange cookies, drink cocktails, catch up on girl-talk and have an old-fashioned good time. With each passing year, our friendships grow stronger and new memories are created.

We all grew up helping our mothers spend the first two weekends in December baking. I can remember my sister and I helping our mom bake at least a dozen different kinds of cookies and desserts. Kris Kringles were first. We would help roll out the dough, decide on

[1]Christmasgalore.com
[2]Christmas.lovetoknow.com

a favorite cookie cutter…a Christmas tree or maybe a stocking shape so that we could write our names on them. It seemed like an eternity for the cookies to bake and cool before you could get to the fun part, decorating them with colorful icing and sprinkles. After eating the broken pieces or the ones with mistakes in the frosting, we would let them dry overnight. In the morning the delicate pieces of art were placed gently into beautifully decorated cookies tins. The best part, for me, was giving the cookies as gifts to neighbors and friends. Year after year, they were always so excited to see "the cookie tin", anticipating the delicious treasures inside.

Well enough reminiscing. The time has come to make new holiday memories with *your* best girlfriends, mothers, sisters, aunts and daughters. We hope our *Cookies and Cocktails*™ cookbook inspires you to host your own cookie party. Swap cookies, bake them together or just get together for holiday drinks. This is the year for your own cookie party revolution.

We would love to hear your "Cookies and Cocktails™" stories, please tell us about your own holiday cookie exchange and what makes your celebration so special. For cookie party ideas, additional recipes and information on how to publish your own edition of *Cookies and Cocktails*™ go to www.cookiesandcocktails.com.

Happy Holidays!

~Sherrie Wilkolaski

Francine

1 cup shortening
1 1/2 cups white sugar
2 eggs
2 3/4 cups sifted all-purpose flour
1 tsp. baking soda
2 tsp. cream of tartar
1/4 tsp. salt
2 tbsp. white sugar
2 tsp. ground cinnamon

Preheat oven to 400°. In a large bowl, mix together the shortening and 1 1/2 cups of white sugar until smooth. Stir in the eggs one at a time, blending well after each. Combine the flour, baking soda, cream of tartar and salt; stir into the batter until blended. Roll the dough into balls the size of small walnuts. Roll in a mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on an un-greased cookie sheet. Bake in the preheated oven for 8 to 10 minutes or until lightly browned, but still soft.

© batter-splattered.typepad.com

MEXICAN WEDDING CAKES

1 cup butter
3/4 cup confectioners sugar
1 tsp. vanilla
2 cups sifted flour
1 cup finely chopped walnuts

Cream butter and confectioners sugar. Add vanilla and blend in the flour with a spoon. Add nuts; shape into 3/4 inch balls, rolling them in the palm of your hand. Place dough 1/2 inch apart on un-greased cookie sheets and bake in a preheated 300° oven for 25-30 minutes or until cookies are a creamy color. Remove to rack until just warm. Roll in a little confectioners sugar. Cool cookies; roll again in confectioners sugar. Makes 3 1/2 dozen cookies.

Tip: Use a cookie scoop to shape the cookie dough into balls.

© flickr.com/people/dyanna

Cocktails

APPLE PIE

Ingredients:

1 gallon apple cider

1/2 gallon apple juice

2 cups sugar

5 cinnamon stick

2 cups Everclear® alcohol

Mixing Instructions:

Heat first three ingredients to dissolve sugar. Once it has cooled, add 2 cups of Everclear®. Add 1-2 cinnamon sticks per glass bottle. Pour into glass bottles. Makes 2 1/2 gallons.

© Barbara Henry

BLUSHING REINDEER

Ingredients:

1 oz. white rum

1 oz. dark rum

1/2 oz. triple sec

1 lemon

1 dash grenadine

4 fresh strawberries (optional)

Mixing instructions:

Combine all in a blender with ice. Serve in a tall glass with strawberry garnish.

© Mark Stout

CANDY CANE MARTINI

Ingredients:

1 1/2 oz. vodka

1 tsp. peppermint schnapps

Crushed candy cane pieces

Mixing instructions:

Mix vodka and peppermint schnapps with ice in a shaker. Dip rim of martini glass in water and then dip in crushed candy cane pieces. Strain vodka and peppermint schnapps into glass. Serve chilled.

© Anne Kitzman

To purchase a full copy of this eBook, Click Here.

For more information on how to start your own *Cookies and Cocktails*™ event, visit www.cookiesandcocktails.com.

Cookies and Cocktails.

Inspire your own holiday cookie party!

Get the Party Started

Ladies...get together your best girlfriends and throw your OWN holiday *Cookies and Cocktails™* party! This cook book is filled with inspirational holiday recipes and the cocktails you love to drink!

Holiday Recipes You Don't Want to Miss

Whether you're baking in your own kitchen or getting together with friends, these holiday cookie and dessert recipes will keep you coming back for more. Old-fashioned traditions like **Kris Kringles, Snowflakes** and **Christmas Brittle** will have you humming *Silent Night*. Quick and simple **Saltine Toffee Bars, Charlie Chaplin's** and **Chocolate Peanut Butter Cookies for the Non Cook** are recipes that will make you look like a superstar in the kitchen. You'll even find a **Fruit Cake** recipe that you'll actually want to eat! With so many delicious choices, you'll have a hard time deciding on which recipe to tackle first.

Don't Forget the Cocktails

Turn up the holiday music and grab a cocktail while you bake. Try a festive party drink like a **Snowball, Jack Frost Martini** or a **Blushing Reindeer**. Your *Cookies and Cocktails™* party will be a hit. Cheers!

About the Authors:

Francine, Deb, Melanie, Ellen and Sherrie started the first official *Cookie Party* in 1996 and have been celebrating each holiday season since, with *Cookies and Cocktails™* at their annual cookie exchange.

For more information on how to start your own *Cookies and Cocktails™* event, go to **www.cookiesandcocktails.com**

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